

GLUTEN FREE MENU

SALADS

Caprese Salad

Fresh Mozzarella cheese, Tomatoes, Basil dressing & balsamic reduction \$8.50

Arugula Salad

Arugula, caramelized Walnuts, Blue Cheese, Bosch Pears, Blueberries & Sugar Cane Emulsion \$8.95

Agua House Salad

Baby Greens, Tomatoes, Carrots, Cucumbers, Fennel in a clear French Mustard Dressing \$6.50

Spinach Salad

Baby spinach, Fresh Strawberries, Aged Parmigiano Reggiano Cheese and Aceto Balsamico \$8.95

CEVICHESES

Mix and match our ceviches by the spoon...min. 3 per order **Spoon** **Portion**

Clasico

Corvina, Lime Juice, red Onion and Cilantro \$ 3.00 \$ 11.00

Thai

Corvina, Coconut Milk, Kefir Lime Leaf, Red Curry, Lime Juice and cilantro \$ 3.00 \$ 11.00

Mixto

Wahoo, Shrimp, Octopus, Aji Amarillo, Lime Juice, Red Onion and cilantro \$ 3.00 \$ 11.00

Cayman Style

Wahoo, Vinegar, Tomato, Lime Juice, Red Onion and cilantro \$ 3.00 \$ 11.00

Baja

Shrimp, with red pepper sauce, Lime Juice, Red Onion and cilantro \$ 3.00 \$ 11.00

COLD & RAW

Pulpo a lo olivo

Thin sliced Octopus over Black Olive sauce and Extra Virgin Olive Oil \$ 8.95

Tuna Tartare

Avocado Brunoise, Sweet & Sour, First Pressed Truffle Oil & Red Caviar \$ 11.50

Polpo e Patata

Warm Marinated Octopus served over a Mediterranean Potato Salad \$ 9.95

Beef Carpaccio

Thinly Sliced Beef Tenderloin in a Portobello veloutée, Arugula, Shitake & Shaved Reggiano \$ 10.50

Beef Tartare

Chopped Tenderloin served over crispy bread, fresh tomatoes, roasted eggplant and goat cheese \$ 14.50

Antipasto Misto

A Unique selection of imported European Cheeses and Cold Cuts \$ 13.95

HOT APPETIZERS

P.E.I. Mussels

Champagne, Garlic, Shallot & Parsley \$ 9.95

Chicken Satay

Kebab Chicken Fillet, Infused Red Curry Paste & Peanut Butter Fondue \$ 8.50

Foie Gras

Pan Seared, served on almond salad, port wine sauce & orange comfiture \$ 17.95

Asian style Short Ribs

Slowly braised and served over grilled local Bok Choy \$ 12.50

PASTA AND RICE

Seafood Spaghetti

Clams, Shrimp, Mussels, Squid, Lobster & Scallops in White Wine Garlic Sauce and diced tomatoes \$ 22.95

Paella Mixta

Traditional Spanish Style with chicken, veggies and Seafood \$ 25.95

Risotto ai Porcini

Arborio rice tossed with porcini mushroom and Parmigiano Reggiano cheese and white truffle oil \$ 21.50

FISH

Grilled Lobster and Shrimp

Served with Mashed Potato and vegetables with crustacean sauce \$ 35.95

Herbs Infused Wahoo

Served over Thai Basil Sauce with Sweet Potato Risotto Style and Veggies \$ 24.95

Wasabi Tuna

In Japanese Marinade, Fingerling Potatoes and vegetables, Wasabi Mayo and Chili Sauce \$ 25.95

Branzino alla Ligure

Baked with Tomato, Scallions, Olives, Pine nuts, Capers, on a bed of Potatoes & Side of Salad \$ 25.50

Roasted White Bass

Over a Bed of vegetables, mango Beurre blanc & creamy Mashed Potato \$ 31.95

Mix Grill

Gingered Tuna, Blackened Grouper, Grilled Snapper over Rice and Veggies with Green Curry Sauce \$ 27.95

MEAT

Stuffed Chicken Breast

With Mozzarella & Sundried Tomatoes, Wrapped in Prosciutto, served w Mash & Vegetable \$ 22.50

Filet Mignon

Over Mushroom sauce, mash potato, caramelized pearl onions and spinach \$ 35.95

Herb Crusted Rack of Lamb

Served with Fingerlings potatoes, Mint Sauce and bacon wrapped green beans \$ 36.50